Baylor Alumni BBQ Cook Off
Friday, April 22-Saturday, April 23

Rules and Regulations

CONTESTANT – A contestant is any individual that will prepare and cook an entry for the purpose to be judged. Contestants must be amateur competitors. The contestant will be referred to as “Griller”.

INTERPRETATION OF RULES – The interpretation of the rules and regulations are those of the contest organizer and his/her decision is final.

REGISTRATION & ENTRY FEES - There will be no refund of entry fees*

- Cooking Multiple Meats: $150 (can cook all or choose ribs, chicken, brisket, and steak)
- Cooking Steak Only: $50

EQUIPMENT – Each Griller will supply all the equipment necessary for the preparation and cooking of their entry including a cooker. ONLY a gas, charcoal, pellet, or wood cooker is allowed (No open pit fires). The health and safety of contestants and event-goers are the primary consideration.
Baylor Alumni BBQ Cook Off
Friday, April 22-Saturday, April 23

Rules and Regulations

CONTESTANT’S SITE – Each Griller is required to keep all equipment including cooker, tent, etc. contained within assigned space.

CLEANLINESS and SANITATION – All Grillers are expected to maintain their cook sites in an orderly and clean manner and use good sanitary practices during the preparation, cooking, and judging process. Sanitary gloves are always required and failure to use gloves may result in disqualification.

SCORING – Scoring ranges from low of 2 to a high of 9 in increments of 1 point for each of the 3 categories. Any entry that is disqualified will receive a score of 0 for all four categories. The weighting factors for the point system are Appearance - 1, Taste – 2.5, Tenderness-1 and Texture 1.25.
Baylor Alumni BBQ Cook Off
Friday, April 22-Saturday, April 23

Rules and Regulations

SCORING – The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer-generated coin toss will be used.

DISQUALIFICATION – An entry can be disqualified by the organizer only.

- Entry can be disqualified for any of the following reasons:
  - There is anything foreign other than meat/sauce in container
  - The entry is turned in later than official designated time
  - Gloves are not always used during preparation and presentation
  - Not cooking the appropriate meat
  - There is evidence of blood, such that the meat is uncooked
Baylor Alumni BBQ Cook Off
Friday, April 22-Saturday, April 23

Rules and Regulations

TURN IN TIMES

- Chicken - 3 hours prior to kickoff of Spring Game (approx. 10am)
- Pork Ribs - 2.5 hrs. prior to kickoff
- Brisket - 2 hours prior to kickoff
- Steak - 1.5 hour prior to kickoff

JUDGING PROCEDURE – The Griller brings all containers to the Alumni Tent for judging. He or she announces reg # and checks in the containers (4) to be judged and checks for rule violations (above). The containers will be passed around to judges for sampling. Each (4) judge will score each entry for Appearance, Taste/Flavor, Tenderness and Texture. Judging slips are collected.

WINNERS – Grillers of ribs, brisket, chicken and steak will have the opportunity to Win (1st) or Second (2nd) in each category. The GRAND CHAMPION title will be the Griller with the most total points in all the categories. Ribs, chicken, brisket ONLY.
Baylor Alumni BBQ Cook Off
Friday, April 22-Saturday, April 23

Rules and Regulations

**PRIZES** – There will be a 1st & 2nd winner in each category – (Pork Rib, Brisket, Chicken and Steak) 1st place in pork ribs, brisket, and chicken - $600. 2nd place in pork ribs, brisket, and chicken - $300. Steak 1st place $400. 2nd place for steak $200. The Grand Champion will win a prize of $1,000.

- Ribs - 1st Place: $600
- Ribs - 2nd Place: $300
- Chicken - 1st Place: $600
- Chicken - 2nd Place: $300
- Brisket - 1st Place: $600
- Brisket - 2nd Place: $300
- Steak - 1st Place: $400
- Steak - 2nd Place: $200
- Grand Champion - $1,000

**GRILLERS** may not sell any food items.
Steak may be cooked on any fire or heat source. (wood, charcoal, gas, electric, pellet, sous vide etc.)

Steak cooks may only register once.

Teams or Grillers will provide their own ribeye steak.

Steaks should be turned in whole and uncut. The steaks will be judged as presented in the box.

No sauce or garnish is allowed in the steak. Compound butter is allowed if it is melted on the steak.

Placement of the steak and inspection for foreign objects is the team’s duty. The boxes will not be opened at the turn-in table.

There are no size standards for the seasonings on the steak.

Pooling of natural juices in the box is acceptable.

Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.

Tiebreaker: Taste, Doneness, Texture, Appearance, and Overall Impression.

There will be a panel of judges participating in a “blind judging” format.

The standard for steaks is a minimum of 1 1/8" or 3cm thick, boneless, ribeye steak. (Traditionally the steaks are all choice grade for fairness). Your steak must fit in the box you will turn it in with.